

Carlone

VINI DELLE COLLINE NOVARESI DAL 1991

GRIGNASCO



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COLLINE NOVARESI VESPOLINA

Grape variety: 100% Vespolina

Production area: Boca, Prato Sesia

Exposure of the vineyards: South, South-West

Altitude of the vineyards: 400-460 metres above sea level

Surface area: 0.5 hectares

Age of the vineyards: 15 years

Soil composition: land rich in porphyry which makes the soil acidic and sterile

Training system: Guyot

Number of vines per hectare: 5,400 plants/hectare

Yield per hectare: 8,000 kilograms/hectare

Harvest: End of September, manual selection and harvesting

Vinification: Maceration on the skins for about 8 days in steel tanks. Malolactic fermentation with natural indigenous yeasts. Extremely low in sulphites

Aging: 6/8 months in steel tanks. On the market 8 months after harvest

COLOUR

Bright red

SMELL

It is an intriguing combination of dark spices, pepper, cardamom, cloves and ginger. Redcurrant, blueberry and raspberry with subtle and delicate iris notes

TASTE

Fresh and savoury with a spicy finish

PAIRINGS

Ideal with meat and vegetable dishes with a strong flavour. Also excellent paired with mature cheeses.